

# Tips for Successful Vacuum Packaging

For more usage tips and safety information, please refer to the FoodSaver® Reference Guide or visit our website at [www.foodsaver.com](http://www.foodsaver.com).

## Tips on Sealing a Bag

**Prevent moisture or liquid from being pulled into the Vacuum Channel or trapped in the seal.** Either pre-freeze moist foods such as raw meat for 1-2 hours before vacuum packaging, or place a folded paper towel between food and end of bag to absorb excess liquids. Be sure to leave at least

## Tips on Removing Air from a Bag

**Make sure you've placed the bag in the proper place.** When vacuum packaging, make sure open end of the bag is inside Vacuum Channel (**L**). Also make sure the roll itself is tucked back into Roll Storage Compartment (**O**) or it could prevent appliance from operating properly.

**Check for wrinkles in the bag along the Sealing Strip.** Wrinkles in seal may cause leakage and allow air to come back into bag. Check for wrinkles in bag along Sealing Strip (**P**) before closing lid and vacuum packaging. If you find wrinkles after sealing bag, simply cut bag open and vacuum package again.

3 inches between paper towel and end of the bag so that bag seals properly with paper towel inside.

**Make sure the Seal Level (**D**) is set to the appropriate setting.**

# Tips for Successful Vacuum Packaging

(continued)

## General Tips

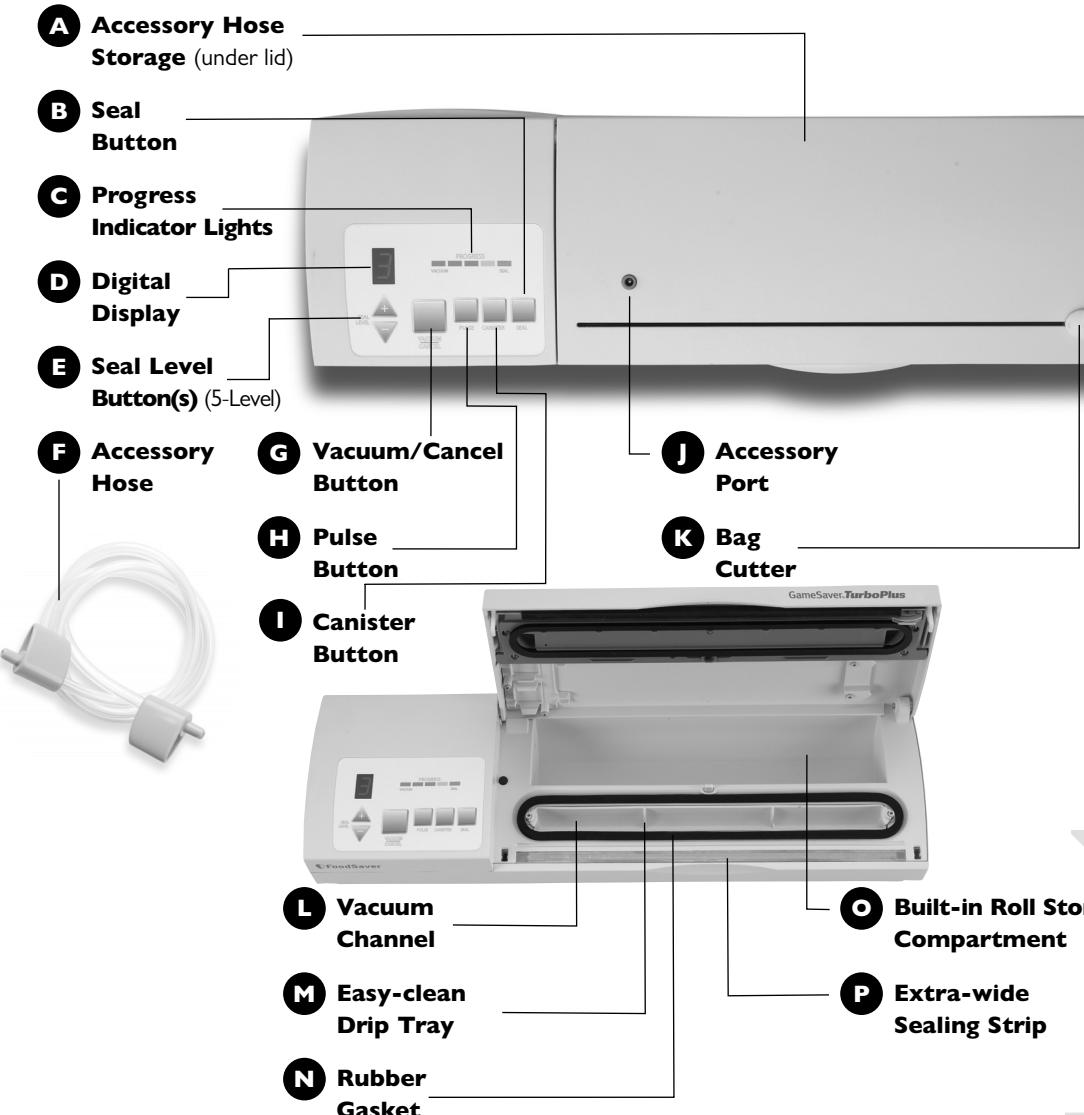
1. Vacuum packaging is NOT a substitute for the heat process of canning. Perishables still need to be refrigerated or frozen.
2. For best results, use FoodSaver® Bags, Canisters and Accessories.
3. During the vacuum packaging process, small amounts of liquids, crumbs or food particles can be inadvertently pulled into Vacuum Channel, clogging the pump and damaging your appliance. To prevent this, follow these tips:
  - a. For moist and juicy foods such as raw meats: Freeze first and avoid overfilling bags. You can also place a folded paper towel inside top of bag, but below seal area, before vacuum packaging.
  - b. For soups, sauces and liquids: Freeze first and avoid overfilling bags. Or, use a canister in refrigerator.
  - c. For powdery or fine-grained foods: Avoid overfilling bags or use a canister. You can also place a coffee filter or paper towel inside before vacuum packaging.
  - d. If your appliance features a Drip Tray (**M**), empty and clean after each use.
4. To avoid overfilling, always leave at least 3 inches of bag material between bag contents and top of bag. Then leave at least one additional inch of bag material for each time you plan to reuse bag.
5. Do not create your own side seams for a FoodSaver® Bag. These bags are manufactured with a special side seam, which is sealed all the way to the outer edge.
6. To prevent wrinkles in seal when vacuum packaging bulky items, gently stretch bag flat along Sealing Strip before you close lid.
7. If you are unsure your bag was sealed properly, simply reseal bag about  $\frac{1}{4}$  inch above first seal.
8. When you are vacuum packaging items with sharp edges (dry spaghetti, silverware, etc.), protect bag from punctures by wrapping item in soft cushioning material, such as a paper towel. You may want to use a canister or Mason jar instead of a bag.
9. When using accessories, remember to leave one inch of space at top of canister or container.
10. Pre-freeze fruits and blanch vegetables before vacuum packaging for best results. See pages 2-3 of FoodSaver® Reference Guide for more information.
11. **CAUTION:** THIS SEALER IS NOT FOR COMMERCIAL USE. IF SEALING MORE THAN 30 BAGS OR CANISTERS IN A ROW, WAIT AT LEAST 25 MINUTES BEFORE CONTINUING TO USE YOUR VACUUM FOOD SEALER.

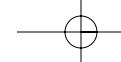


# FoodSaver® QuickStart

GameSaver® Turbo Plus and  
FoodSaver® Professional III Plus

## Features of Your Appliance





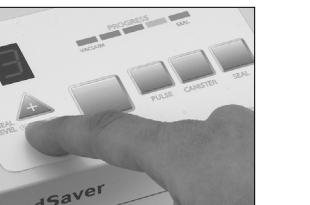
# Getting Started

Registering your appliance is quick and easy at [www.foodsaver.com](http://www.foodsaver.com).

## How to Make a Bag from a FoodSaver® Roll



Pull Out Bag Material



Set Seal Level



Press and Release Seal Button

1. Open appliance lid and place roll into Roll Storage Compartment (O).
2. Pull out enough bag material to hold item to be vacuum packaged, plus at least 3 inches. Close lid.
3. Set Seal Level (E).
4. Press and release Seal Button (B). Lid will be pulled down automatically and Progress Indicator Lights (C) will turn on, indicating bag material is being sealed.

5. When Progress Indicator Lights stop blinking, bag material is sealed. Lid will open slightly.
6. To cut bag, slide Bag Cutter (K) from one end of sliding channel to other end.
7. Open lid, remove bag, and tuck roll back into Roll Storage Compartment before vacuum packaging.

Now you are ready to vacuum package with your new bag (see below).

## How to Vacuum Package with FoodSaver® Bags



Place Bag in Vacuum Channel



Set Seal Level



Press and Release Vacuum Button

1. Place item(s) in bag, allowing at least 3 inches of space between bag contents and top of bag.
2. Open appliance lid and place open end of bag down into Vacuum Channel (L). Make sure roll material is tucked back into Roll Storage Compartment (O) or it could prevent the appliance from operating properly.
3. Close lid.
4. Set Seal Level (E) to:

**1** or **2** to re-seal bags, such as foil-type potato chip bags (shorter seal time).

**3** to vacuum package using FoodSaver® bags (medium seal time).

**4** to vacuum package using FoodSaver® bags (longer seal time).

**4** or **5** to vacuum package moist or juicy foods such as raw meat (longer seal time).

5. To begin vacuum process, press and release Vacuum Button (G). Motor will start and Progress Indicator Lights (C) will turn on in sequence.

6. When motor and Progress Indicator Lights turn off, vacuum and seal process is complete. Open lid and remove bag. Refrigerate or freeze as needed. (See FoodSaver® Reference Guide for food safety tips.)

**Tip:** The Vacuum/Cancel Button (G) can also be used to cancel vacuum process mid-way and open lid.

# FoodSaver® Accessories

## FoodSaver® Accessory Guidelines

1. Always leave at least one inch of space between contents and rim.
2. Wipe rim of container or bottle to ensure it is clean and dry.
3. Place lid on canister or container, or place stopper in bottle.
4. For accessories with a large knob on lid, turn knob to **Vacuum**. Vacuum package using instructions below. When vacuum process is complete, turn knob to **Closed** before removing Accessory Hose.
5. For accessories without a large knob on lid, vacuum package using instructions below.

## How to Vacuum Package with FoodSaver® Accessories



Insert Accessory Hose



Set Seal Level



Press and Release Vacuum Button

1. Prepare container according to FoodSaver® Accessory Guidelines above.
2. Insert one end of Accessory Hose (F) into Accessory Port (J) on appliance. Insert other end into port on accessory. Twist tab on Accessory Hose to ensure a tight fit.
3. To begin vacuum process, press and release Canister Button (I). Motor will start and Progress Indicator Lights (C) will turn on in sequence.
4. When motor and Progress Indicator Lights turn off, vacuum process is complete.
5. Gently twist and remove Accessory Hose from accessory and appliance.
6. To test vacuum, simply tug on accessory lid. It should not move.

**Note:** For important tips on using accessories with different foods, please refer to the FoodSaver® Reference Guide.

## How to Open FoodSaver® Accessories after Vacuum Packaging

### FoodSaver® Vacuum Packaging Canisters (without large knob on lid)

To release vacuum and open, push gray rubber button on lid.

### FoodSaver® Quick Marinator (with large knob on lid) and Universal Lids

To release vacuum and open, turn knob on lid to **Open**.

**Tip:** The Vacuum/Cancel Button (G) can also be used to cancel vacuum process mid-way and open lid.

**FoodSaver® Jar Sealer with Mason Jars**

For use with Ball® and Kerr® brand Mason jars.

**IMPORTANT:** Do NOT use screw bands when vacuum packaging jars. To open, wedge spoon between Mason jar lid and highest part of threaded rim. Twist spoon gently to release vacuum.

### FoodSaver® Bottle Stoppers

To release vacuum and open, simply twist and pull up on Bottle Stopper.

# Additional Features

## Accessory Hose Storage (under lid)

To keep your Accessory Hose (F) handy, just loop the hose into place in the hose storage rack under the appliance lid.

## Seal Button

The Seal Button (B) stops the vacuum process early and seals the bag, preventing delicate foods such as cookies from being crushed.

1. Vacuum package as described in previous sections.
2. To stop process before all air is removed, press and release Seal Button. Vacuum process will stop within a few seconds and bag will be sealed.

3. When motor and Progress Indicator Lights (C) turn off, open lid and remove bag.

## Pulse Mode

Pulse Mode allows you maximum control over the vacuum process for crushable items in bags. After placing bag in Vacuum Channel (L) and closing lid, follow these instructions:

1. Set Seal Level (E) to:

**1** or **2** to re-seal bags, such as foil-type potato chip bags (shorter seal time).

**3** to vacuum package using FoodSaver® bags (medium seal time).

**4** or **5** to vacuum package moist or juicy food such as raw meat (longer seal time).

2. Press Pulse Button (H) and hold for as long as desired, then release. Progress Indicator Lights (C) will flash quickly after Pulse Button is used. To remove more air, simply repeat Steps above.

3. After removing desired amount of air, press Seal Button (B) to seal bag. Progress Indicator Lights will flash slowly when bag is sealing.

5. When motor and light turn off, vacuum and seal process is complete.

**Tip:** When using Pulse Mode, you must press Instant Seal Button to seal bag. If there is no activity for 30 seconds appliance will shut off automatically and bag will not be sealed.